

ANTIPASTI

STARTERS

TAGLIATA DI MOZZARELLA CON ACCIUGHE	£ 7.00
Sliced mozzarella with anchovies fillet, garlic, rocket, lemon, olive oil	
ANTIPASTO PER UNO	£ 8.00
Cured meat board, olives, mozzarella mature Gorgonzola, artichokes, pizza bread	
BRUSCHETTA V	£ 7.00
Cherry tomato, rocket, onion, goat cheese, pizza bread	
ASPARAGI E PANCETTA	£ 8.00
Oven baked asparagus wrapped in pancetta served over a Italian salad & gorgonzola	
SEPPIOLINE ALLA MEDITERRANEA GF	£ 8.00
fish stew with baby squid, olives, capers, cherry tomato, garlic, wine, tomato sauce	
GAMBERI AL FORNO GF £ 7	£ 8.00
Tiger prawns server on sea salt with cherry tomato, garlic, lemon	
PIADINA ALL AGLIO V	£ 8.00
Garlic bread with tomato, mozzarella and Gorgonzola	
GNOCCHO ROMAGNOLO V	£ 7.00
Pizza base with rosemary, rock salt, olive oil	
PEPPERONI E ACCIUGHE	£ 7.00
Marinated anchovies fillets served over roast pepper with garlic and capers	

SALADS

INSALATA CON CRUDO V GF	£ 7.00
Rocket, parma ham, apple, walnuts, red onion	
INSALATA DI CARCIOFI E LIMONE V GF	£ 7.00
Rocket, artichokes, lemon and lemon juice, garlic, parsley	
INSALATA SICILIANA V GF	£ 7.00
Sliced oranges, fennel, onion, garlic, olives, rocket	
CAPONATA SICILIANA V GF	£ 7.00
Capers, auberigine, celery, peppers, onion, olives, tomato sauce	
OLIVE MISTE V GF	£ 7.00
Mixed olives, Cherry tomato, rocket, onion, goat cheese	

PIZZE

CAPRICCIOSA Artichokes, mushrooms, olives, cooked ham	£ 9.50
AL CRUDO Rocket, parma ham, parmesan shaving, cherry tomato	£ 10.00
ALLA DIAVOLA Cherry tomato, chilli, pepperoni, olives	£ 9.50
AI FUNGHI V Goat cheese, rocket, mushrooms, onion	£ 9.50
CALZONE Spinach, mushrooms, parma ham	£ 9.50
PIZZA AL POLLO Chicken, cherry tomato, pesto, rocket	£ 10.00
MEAT FEAST Pepperoni, chicken, sausage, pancetta, chilli	£ 10.00
MAKE YOUR OWN PIZZA choose 4 toppings from list	£ 10.00

Onion, Peppers, Mushrooms, Olives, Sun dried tomato, Artichokes, Cherry tomato, Courgette, Goat cheese, Parmesan cheese, Gorgonzola, Pesto, Fresh tomato, Fresh rocket, Fresh spinach, anchovies, caramelized onion
Chicken, Pepperoni, parma ham, sliced beef fillet, pancetta, sausage

COFFEE

ESPRESSO single shoot of coffee
DOUBLE ESPRESSO double shoot of coffee
RISTRETTO a small shoot of coffee
CAFFE CORRETO single shoot of coffee served with grappa
CAPPUCCINO traditional italian drink (in Italy we only drink this in morning)
CAFFE LATTE coffee and milk (asking for latte in Italy you will be served milk hot or cold)
AMERICANO black coffee with milk or cream
LIQUEUR COFFEE - TIA MARIA, BRANDY, WHISKEY, AMARETTO AND MORE
SERVED WITH FRESH WHIPPED CREAM

DESSERTS

**THIS IS A SELECTION OF HOME MADE DESSERTS WE DO OVER THE YEAR
ASK STAFF WHICH ONE IS AVAILABLE ON THE NIGHT**

TIRAMISU, YOGURT CAKE, SICILIAN CHEESECAKE WITH PEAR,
, APPLE STRUDEL, GUBANA north east traditional Xmas cake,
TORTA DELLA NONNA, LEMON TART AND MORE
OUR GLUTEN FREE CAKE
CAPRESE (almond flour), MOLTEN CHOCOLATE CAKE, PANNA COTTA

TWO COURSES SET MENU £ 12

STARTERS £ 5

PIADINA AGLIO tomato mozzarella

FUNGHI TRIFOLATI V GF pan fried mushrooms with garlic, parsley, butter, tomato sauce

INSALATA DI PASTA V sun dried tomato, rocket, olives, mozzarella

TORRE DI CAPRESE V GF layer of sliced tomato and mozzarella with basil oil and rocket

TORTELLINI IN BRODO V clear vegetable broth served with tortellini

PASTA £ 8

CARBONARA

ORRECHIETTE ALLA VODKA V cream, tomato, vodka, salmon

SPAGHETTI AL POLLO spinach, chicken cherry tomato, cream

ORECHIETTE ALLA CAPRESE V cherry tomato, mozzarella, pesto, rocket

SPAGHETTO TIEPIDO V sun dried tomato, mozzarella rocket lemon served warm

SPAGHETTI AL SUGO DI CAPPERI anchovies, capers, cherry tomato and tomato sauce

RISOTTO FUNGHI V GF arborio rice, mushrooms, garlic, cream, butter, parmesan cheese

PASTA AL FORNO pasta bake

orrechiette, pancetta, peas, mushrooms, cream, tomato, finish with mozzarella

PIZZE £ 8

MARGHERITA V tomato, mozzarella,

PEPPERONI pepperoni, onion

FUNGHI V mushrooms, spinach

AI FORMAGGI goat cheese, Gorgonzola

NAPOLETANA anchovies, capers, olives

GIARDINERA V olives, cherry tomato, rocket

VEGETARIANA V spinach, onion, mushrooms

PASTA

	small	main
PESTO E CALAMARI N orecchiette, squid, pesto, rocket, pine nuts, spinach, garlic	£ 6.50	£ 9.50
GNOCCHI CON SALSICCIA fresh gnocchi, red wine, italian sausage, mushrooms, garlic, onion, Cherry tomato, cream	£ 6.50	£ 9.50
POLPETTE ALLA PIZZAIOLA AL FORNO Home made meatballs, in a rich tomato sauce with oregano oven baked and parmesan cheese served with crostini	£ 6.50	£ 10.00
LASAGNA CLASSICA traditional ragu with a blend of mozzarella & parmesan, layered with fresh lasagne sheet & bechamelsauce	£ 6.50	£ 9.50
SPAGHETTI CARBONARA pancetta, egg yolk, black pepper, cream	£ 5.00	£ 8.00
SPAGHETTI AL RAGU Traditional ragu sauce (bolognese)	£ 6.50	£ 9.50
PASTA ALLA ZOZZONA orecchiette, sausage, pork, cherry tomato, garlic, egg yolk	£ 6.50	£ 9.50
RAVIOLI TRICOLRE N V Fresh ravioli, cherry tomato, pesto, spinach, butter parmesan shaving	£ 7.00	£ 10.00
RAVIOLI TOSCANI V Fresh ravioli, cherry tomato, sun dried tomato, spinach, lemon, garlic, cream	£ 7.00	£ 10.00

RISOTTI

RISOTTO AL VINO ROSSO V GF arborio rice, red wine, goat cheese, mushrooms, caramelized onion, butter, parmesan cheese	£ 7.00	£ 9.50
RISOTTO REALE GF arborio rice, red wine, porcini, spinach, butter, parmesan cheese Served with a fillet Mignon		£ 15.00
RISOTTO AL BRANZINO GF arborio rice, squid, tiger prawns, garlic, parsley, cherry tomato, butter		£ 13.00
RISOTTO ALLE NOCI GF N arborio rice, walnuts, pear, Gorgonzola, butter, parmesan cheese	£ 7.00	£ 9.50

CARNE

POLLO RIPIENO GF Goat cheese stuffed rosemary chicken wrapped in parma ham	£ 15.00
STRACETTI DI MANZO CON PISELLI GF Stripes of fillet pan fried with garlic, peas and pancetta served with a meat stock	£ 15.00
PETTO DI POLLO CON OLIVE GF Chicken breast served with olive, cherry tomato, chilli, roasted garlic and a light tomato sauce	£ 15.00
INVOLTINI DI CARNE GF Beef fillet medallion rolled and stuffed with ricotta, spinach, parmesan cheese, wrapped in pancetta	£ 17.00
FILETTO DI MAIALE AL CIOCCOLATO GF Pork medallion with parma ham, onion, marsala, red wine and finish with chocolate	£ 16.00
PLAIN FILLET 5OZ porcini creamy sauce £ 2.50 red wine, balsamic sauce £ 2.50 cream, red wine, peppercorn sauce £ 2.50 creamy mature gorgonzola sauce £ 2.50	£ 17.50

PESCE

FILETTI DI BRANZINO AI CARCIOFI GF £ 17.00

Sea bass fillets with oranges, artichokes, thyme, cognac, lemon juice, parsley, onion

SALMONE MARINATO AL FORNO GF £ 17.00

Salmon fillet with lemon, ginger, thyme, oregano, onion, cherry tomato served in parchment paper

extra

SPICY WEDGES £ 2.00

PORTION VEG AND POTATO £ 2.00

HOME MADE BREAD £ 1.50

GLUTEN FREE PASTA COOKED TO ORDER £ 1.50

VEGAN MOZZARELLA £ 1.50

EXTRA TOPPING

VEG £ 1.50

MEAT OR FISH £ 2.00